



YOUR CHEF COOKING

A GUIDE TO STYLE
& GOOD FOOD



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1935

Angelo Po
and his first
range cooker





Steel is an Italian company with a long family heritage. Situated in Carpi near Bologna and founded in 1999, it is owned and run by the Po family, who are the third generation to be involved in the production of range cooking equipment. The original company was set up by Angelo Po in 1922 and his craftsmanship in stainless steel helped produce the first hand made stoves and later, the production of high quality appliances for restaurants.

Today Steel has come to the forefront of the manufacture of range cookers and hoods for the domestic market. Innovation and functionality are the byword for Steel's aesthetic designs and professional approach to kitchen products. As Steel has grown, so has the importance of their own brand names such as Genesi, Ascot and Sintesi and there is also a range of semi-professional barbecues and out-door cooking equipment.

steel 7





combisteam

Whether you have a love of experimenting with cooking or are just happy to serve up a good meal to the family, a Combi-Steam oven is going to give you the results you have been looking for.

Very few of us have had the luxury of cooking with Combi-Steam unlike the vast majority of chefs and professional cooks. Combi-Steam has been used in professional kitchens for a long time. The secret to juicy, perfectly cooked meats, flavoursome vegetables and puffy pastries is now available to you in your own home.

A Combi-Steam oven doesn't mean you have to re-learn all your favourite recipes, it simply means the results will be better! The Sunday roast will have the whole family lining up for seconds.

This is a guide to understanding the benefits of Combi-Steam and how easy it is to use.

COMBI STEAM

Traditional cooking Vs Steel Combi-Steam

When cooking in a conventional oven, the air is hot and dry. What this means to food is that while cooking; the dry heat is drawing out moisture from the food. When moisture is removed, flavour, nutrients and vitamins are also removed.

When using the Steel Combi- Steam, the oven maintains 100% humidity in the air so does not draw out moisture from the dishes you are cooking.

For example, when cooking a 1kg piece of beef, a dry oven will remove approximately 38% of the weight (moisture, vitamins, and minerals) from the meat. The Steel Combi-Steam oven will remove only 10-15% meaning more flavour and nutrients are retained.

Combi-Steam will also save you time. Where the beef would take 90 minutes in a standard oven, the Steel Combi-Steam will produce amazing results in only 70 minutes.

General tips

- When choosing the position in the oven to place food, and what function to use, the general rule is to place the food in the centre of the oven and use a conventional function for single layer cooking. When cooking multiple trays, a fan function is required to distribute the heat evenly between the trays. Make sure there is even spacing between the trays and the oven cavity ie using shelf position 1 and 3.
- Shelf position 1 is at the bottom of the oven and position 4 is at the top.
- Some dishes prefer dry heat. Lasagne is a good example, Liquids need to be evaporated to cook through the pasta sheets and make sure your lasagne is not soggy. Combi-steam is not needed for this type of dish but for re-heating lasagne on the other hand Combi-Steam is perfect. The steam will make sure you don't dry out the Lasagne.
- When cooking dishes that tend to dry out, but are preferred brown and crispy on the outside, cook using combi-steam then switch to fan grill for the last 10 minutes to crisp the surface of the food. This is great for cheese topped dishes like pasta bake.



cooking meats

Almost any cut of meat is going to be better using Combi-Steam. Meat has the tendency to dry out in a standard oven. Combi-Steam cooking will retain the moisture commonly lost in standard cooking.



cooking fish

Fish can often dry out and resulting in less than perfect results. Combi-Steam is perfect to keep the moisture in the meat of the fish. Baked whole fish, grilled fillets and fish dishes always benefit from the additional moisture of Combi-Steam cooking.



cooking cakes & muffins

Desserts are more of an exact science than other dishes. Recipes should be followed strictly, including temperatures and functions. Breads and pastries like the addition of moisture as do muffins. Try using 100ml of water on ½ setting. Think crunchy crusts and soft centres. Sponges prefer dry heat except Chocolate cake which tends to dry out. Try it and you'll be impressed! Other sponge style cakes like tea cake should be left with the tried and true dry heat programs.



cooking pizza

If you have bought the Steel double oven, the top oven has a built in Pizza stone in the base. To use this Stone, Select temperature to maximum. You do not need to select an oven function. This turns on both top and bottom elements and heat the stone to approximately 215C. The air temperature will be about 315 degrees. This will take about 30 minutes to get to temperature. Once the heating light has gone off, pizzas will take only 4 minutes to cook.



grilling

When using Combi-Steam cooking, the temperature should be raised by 10-15 degrees. Ie if the recipe requires 180C, set the oven to 200C. The cooking time will be less because the steam will permeate the food rather than cooking from the outside in. The grilling element will accelerate the browning effect while the steam will decrease the cooking time. Fan grilling is a perfect program to use for small to medium cuts of meat. The larger the cut, the lower in the oven you place it. Do not grill on the top shelf as the grill element is strong and it is easy to burn foods not carefully watched. Grill from shelf level 3 and down.

browning tips

When using combi-Steam programs, sometimes you require a really crispy skin, ie pork crackling. To maintain a succulent meat use combi-steam during the cooking process and then in the last 10 minutes, change the function to fan grill to get a really crispy skin/surface. You get the best result, juicy meat and crunchy crackling.

vegetables

Root vegetables are fluffy inside and crisp outside using a hot Combi-steam function. The heat crisps the outside while the steam keeps the consistency on the inside. Greens such as green beans should be cooked on a lower temperature such as 80C, steam setting 1 on static steam.

Meat (per 500g)	Time @ 180 C	Time Using Steam
Beef/Lamb Rare	20 Mins + 20	20 Mins (160C)
Beef/Lamb Medium	30 Mins + 20	20 Mins (@160C)
Beef/Lamb Well Done	40 Mins + 20	5 Mins + 20 (@160C)
Pork	30 Mins + 20	20 Mins (@160C) + 10 Mins Fan grill to crisp
Pork Well Done	35 Mins + 20	25 Mins (@160C) + 10 Mins Fan grill to crisp
Chicken	20 Mins + 20	15 Mins + 10 (@180C)
Veal	30 Mins + 20	20 Mins (@160C)

OTHER FAVOURITES	Time @ 180 C	Time Using Steam
Roast Root Vegetables (Chunky cut- Large pieces)	40- 50 Mins	25 Mins (@180C – 200C)
Puff Pastry	12 Mins (@220C)	8 mins (@220C)
Fish - Fillet	15-20 Mins (@220C)	10 Mins (@200)
Fish Whole ie Snapper (1,5kg)	35-40 Mins (@ 200)	25-30 Mins (@180C)



Ingredients for 6

80 gr butter
80 gr flour
8 dl milk
Salt
Pepper
Nutmeg
2 tablespoon extra virgin
olive oil
100 gr grated parmesan
cheese
Chopped carrots, onion,
celery (2 tablespoon each)
150 gr pork sausage
300 gr ground beef
300 gr ground veal
3 glass of wine (red or
white)
600 gr tomato sauce
350 gr fresh lasagna past
sheets

CLASSIC ITALIAN LASAGNA

- ☞ Prepare the meat sauce: put the chopped vegetables in a saucepan with extra virgin olive oil.
- ☞ Add the meat and sausage well chopped, cook on low heat, stirring. Add the wine and let it evaporate, pour the tomato sauce and add some warm, salt and pepper. Bake for about 40 minutes, stirring occasionally.
- ☞ Prepare the béchamel: melt 80 grams of butter in a saucepan, add the sifted flour, making sure they do not take color and that no lumps are formed, gradually pour in hot milk and cook for about 10 minutes, add salt, pepper and grated nutmeg.
- ☞ Prepare the pasta sheets: rapidly boil the sheets in boiling salted water, drain "al dente" and place on a towel to remove excess water.
- ☞ Grease a rectangular baking pan with butter and spread a layer of lasagna sheets, spoon on the meat sauce, add bechamel and spread some parmesan. Repeat the layers until exhausting all the ingredients. Preheat oven to 180 °C setting on fast heating mode then move the knob to convection mode.
- ☞ Bake at 180 degrees for about 30 minutes, let rest before serving.

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



30min.



steel 13

Ingredients for 4

2 pcs Turkey thighs approx
800 gr. each

Chopped herbs:
fresh rosemary, sage,
garlic
Salt & pepper
White wine or beer

ROASTED TURKEY THIGHS

- ☞ Pre-heat the oven. Make sure the steam tank contains water.
- ☞ Season the thighs making sure the herbs stick to the meat, Add salt and pepper.
- ☞ Place the thighs in the baking pan adding a glass of white wine or beer (as you like most).
- ☞ Put the pan into the oven at middle height and cook for about 2 hours. Every now and then wet the meat using its coking juice.

COOKING MODE:
FAN ASSISTED STEAM



TEMP.

°C 160

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

2ore



Ingredients for 4

*Beef "roastbeef" meat
700 gr.
Extra virgin olive oil
Salt & pepper
White wine*

ROASTBEEF

- 🔥 Pre-heat the oven. Make sure the steam tank contains water.
- 🔥 Season the meat with oil, salt and pepper.
- 🔥 If the piece of beef is irregular, tie with kitchen twine to let it keep the shape. Place into the baking pan adding a glass of white wine.
- 🔥 Place the probe into the meat and connect it to the oven, setting the temperature between 50 and 60°C (depending on the final result you want to get - rare or medium).
- 🔥 The oven will automatically switch off when reaching the set temperature. Wrap the meat with aluminium foil, let it rest to allow the fibers relax and soften, let it cool before cutting. Serve with its filtered cooking sauce.

COOKING MODE:
FAN ASSISTED STEAM





TEMP.  180 TRAY POSITION 2 STEAM TANK  COOKING TIME  25/30 min. PROBE THERM  rare or medium  50/60°



Ingredients for 4

400 gr. ground beef
 400 gr. ground veal
 1 egg
 70 gr. grated parmesan
 cheese
 200 gr. white bread
 crumbs
 1/2 glass of milk
 salt
 parsley
 breadcrumbs
 white wine or beer

MEATLOAF

- ✎ Chop the white bread and let the crumbs soften into the milk. Wring it well before adding to the meatloaf.
- ✎ In a large container combine all ingredients: the two ground meats, the white bread, parmesan cheese, egg and parsley. Season with salt and slowly add the breadcrumbs until the mixture will be compact but still soft enough. Place the mixture on a sheet of parchment paper and roll it to give it the traditional form. Let stand in refrigerator for about an hour.
- ✎ Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode . Make sure the tank contains water.
- ✎ Remove the meatloaf from the paper and place it in the pan with a glass of white wine or beer. Bake at medium height until it becomes golden, for about 60 minutes. During the cooking time, wet the meat occasionally with its own cooking sauce.
- ✎ You can stuff the meatloaf to make it richer and flavourful, for example with ham and cheese, sausage or other at your pleasure.

COOKING MODE:
CONVECTION COOKING



TEMP.

°C 180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



60min.



Ingredients for 4

1 medium size chicken
(chopped)
600 gr potatoes
Extra virgin olive oil
Salt & pepper
Rosemary
Red onion (if you like it)

ROASTED CHICKEN WITH POTATOES

- ☛ Lightly oil the bottom of the pan. Place the chicken with the skin side up, season with rosemary and other herbs at your choice, salt and pepper.
- ☛ Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode . Make sure the tank contains water.
- ☛ Peel and wash the potatoes, cut into small pieces and place them into the pan, filling all the spaces between the pieces of chicken. Cut the onion into slices and place them between the potatoes.
- ☛ Season the potatoes with a little of oil and salt. Bake for about 1 hour and 40 minutes, depending on the size of the chicken.

COOKING MODE:
CONVECTION COOKING



TEMP.

180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

160
min.




steel 17

Ingredients for 4

900 gr. pork loin
100 gr. sliced bacon
Salt & pepper
1 shallot
Extra virgin olive oil
White wine

STUFFED ROSTED PORK

- ☞ Open the loin like a book, with the cut side up. Beat it, lay the slices of bacon on its entire length.
Roll the meat tight, tie with kitchen string.
- ☞ Dress the roast with extra virgin olive oil, salt and pepper. Place the probe at the heart of the roast.
- ☞ Make sure the tank contains water. Preheat oven to 170/180 ° on "fan assisted steam" mode .
- ☞ Finely chop the shallot and put it on the bottom of the baking pan, place the roast, add herbs like rosemary and sage, pour in the white wine.
- ☞ Place the pan into the over, connect the probe into its housing. Set the heating to the heart to approximately 70°C.
Bake until the temperature (about 1 hour and a quarter) is reached, when the oven will automatically turn off.
During the cooking time, soak the roast occasionally with the sauce.
Filter the cooking sauce and serve with the roast.

COOKING MODE:
FAN ASSISTED STEAM



TEMP.  170/180 | TRAY POSITION 2 | STEAM TANK  | COOKING TIME  75min. | PROBE THERMOM. 70°





Ingredients for 4

480 gr. prawns (16 pcs)
30 gr. extra virgin olive oil
1 Lemon
Parsley
Salt & pepper

At your choice:
other herbs or spices.

STEAMED PRAWNS

- ☞ De-shell the prawns leaving only the final part of the tail, de-vein and wash them quickly
- ☞ Dry them on paper towels. Prepare the marinade with oil, lemon, parsley, salt, pepper (or other spices and flavours to your liking). Marinate for at least twenty minutes.
- ☞ Make sure the tank contains water. Preheat oven to 180 ° C on "fan assisted steam" mode .
- ☞ Prepare the skewers putting two or three prawns on each skewer (if wood wet it first).
- ☞ Place the skewers on the baking tray covered with parchment paper and bake for about 10 minutes.

PS: a variation to the recipe can be to add breadcrumbs on the surface. In this case, before serving raise the tray to the highest position of the oven (4), raise the oven temperature to the maximum and select the "grill" function  for about 5 minutes.

COOKING MODE:
FAN ASSISTED STEAM



TEMP.

180

TRAY
POSITION

3

STEAM
TANK



COOKING
TIME

10/15
min.



steel 19


Ingredients for 4

2 pcs. Sea bass
(or sea bream) approx.
600 gr. each

Seasoning:

Parsley, extra virgin olive
oil, organic lemon, salt,
pepper
Cherry tomatoes,
Taggiasca olives (at your
choice)

STEAMED SEA BASS OR SEA BREAM

- ☞ Gut and wash the fish, dry it gently and season inside with a stalk of parsley and lemon slices, or just leave it natural.
- ☞ Fill the steam tank. Preheat to 160 °C on “fan assisted steam” mode . Bake for about 25 minutes (for smaller sizes decrease time in a proportionate manner).
- ☞ When the fish is cooked, you’ll see the skin coming off almost naturally.
- ☞ Fillet the fish and serve it with a sauce at your choice, such as an emulsion of oil (60 grams), lemon (20 grams), salt, pepper and chopped parsley.
- ☞ You can either add chopped cherry tomatoes and Taggiasca olives while cooking and serve aside.

COOKING MODE:
FAN ASSISTED STEAM



TEMP.

°C 160

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME




25min.



Ingredients for 4

4 pcs. salmon fillet
(approx. 180 gr. each)
4 tablespoons chopped
parsley
1 organic lemon
Extra virgin olive oil
Salt & pepper

STEAMD SALMON WITH GREEN SAUCE

- ☛ Place the salmon fillets in a container and marinate with lemon juice, 2 tablespoons of olive oil, parsley, salt and pepper. Cover and leave in the fridge for about 30 minutes.
- ☛ Fill the steam tank. Preheat to 150 ° -160 ° on “fan assisted steam” mode .
- ☛ Drain the fish, retrieving parsley and liquid marinade in a bowl, place on the baking tray and cook in the oven for about 10 minutes.
- ☛ Pour the marinade into the container of an immersion blender, combine 3 tablespoons of olive oil and blend to obtain a green sauce that you’ll serve to flavour the fish.

COOKING MODE:
FAN ASSISTED STEAM



TEMP.

°C 150/160

TRAY
POSITION

2 STEAM
TANK



COOKING
TIME

10/12
min.





steel 21

Ingredients for 4

1 pack of ready shortcrust
pastry
300 gr zucchini
150 gr white cheese
(at your choice)
2 eggs
50 ml cream
Salt & pepper

ZUCCHINI AND CHEESE PIE

- ☞ Fill the steam tank. Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- ☞ Line the pie pan with the pastry.
- ☞ Cut the zucchini into cubes and put them in a bowl. Cut the cheese into cubes and add to the zucchini (the type of cheese is at your choice: if you like it tastier use provolone or chese fontina, asiago etc. for a more delicate result).
- ☞ Beat the eggs with the cream, add salt and pepper and pour the mixture into the bowl with zucchini and cheese.
- ☞ Transfer the filling into the pan on the short crust pastry and bake in middle position for about 40 minutes.

COOKING MODE:
CONVECTION



TEMP.

°C 180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

40min.



Ingredients for 4



For the pastry:

300 gr "00" flour
150 gr unsalted butter
40 gr cold water
1 pinch of salt
½ teaspoon of baking
powder (optional)

For the filling:

200 gr smoked bacon
200 ml cream
3 eggs
Salt, pepper, nutmeg

QUICHE LORRAINE

- 🔪 Prepare the crust sifting the flour, add the salt and the butter at room temperature. Use the tip of your fingers to work the butter and flour and form crumbs soaked in butter, add cold water. Mix quickly, form a ball and cover with plastic wrap. Let the dough rest in the refrigerator for about 30 minutes.
- 🔪 Prepare the filling: fry the bacon in a pan with a tablespoon of water in its own fat. Drain it and dry well with paper towels, keep warm. Beat eggs , season with nutmeg, salt and pepper. Incorporate, always beating, the cream then add the bacon. Meanwhile fill the steam tank .
- 🔪 Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- 🔪 Roll out the dough into a pie pan (about 24 cm in diameter) to a thickness of about ½ cm. Lightly punch the bottom with the tines of a fork. Pour the filling over the base and bake for 35-40 minutes. Let it cool before serving.

COOKING MODE:
CONVECTION



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



35/40
min.




steel 23

Ingredients: per 6 individual ramekins

400 gr. frozen spinach leaves
70 gr grated parmesan cheese
2 eggs
100 ml cream
Salt & pepper
Butter and breadcrumbs

SPINACH FLAN

- 🍴 This recipe originally foresees cooking in a water bath, so we will use the function 100% steam.
- 🍴 Fill the steam tank with water and preheat to 150 ° -160 ° on static steam function .
- 🍴 Cook the spinach in a frying pan with a drop of oil, let them cool and squeeze them well. Cut the spinach with a knife and put them into a bowl. Add the Parmesan cheese, eggs and cream. Stir the mixture, season with salt and pepper.
- 🍴 Divide the mixture into the molds, previously buttered and dusted with bread crumbs.
- 🍴 Bake for about 30 minutes. Serve with a sauce of melted cheese.

COOKING MODE:
STATIC STEAM



TEMP.

150/160

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME





30min.



Ingredients for 4

8 vine tomatoes
1 tablespoon chopped
parsley
2 tablespoon grated
parmesan cheese
Breadcrumbs
Extra virgin olive oil
salt & pepper

STUFFED TOMATO GRATIN

- ☛ Wash the tomatoes, remove the green stems and the seeds with a teaspoon. Salt the inside of the tomatoes. Turn them upside down so that the water from the tomatoes drains.
- ☛ Fill the steam tank . Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- ☛ In a bowl gather the juice obtained from the tomatoes after removing the inside, add salt, pepper, parsley, parmesan cheese and a tablespoon of olive oil. Stir adding breadcrumbs until mixture is firm but soft.
- ☛ Arrange the tomatoes on a baking tray and fill with the stuffing. Season with a little extra virgin olive oil.
Bake at medium height for about 40 minutes.

COOKING MODE:
CONVECTION COOKING



TEMP.

180

TRAY
POSITION

3

STEAM
TANK



COOKING
TIME

40min.




steel 25

*Steam cooking
can be used for
vegetables such as:*

*Bell Pepper
Asparagus
Broccoli
Pumpkin*

STEAMED VEGETABLES

- ✎ Accurately clean and wash the vegetables, cut the peppers into strips, remove the woody end from the asparagus and keep the spears, cut the broccoli florets to bite-sized pieces, cut the pumpkin into regular cubes.
- ✎ Fill the steam tank with water, heat the oven on static steam function to 150°C .
- ✎ Cook for 50 to 60 minutes.

COOKING MODE:
STATIC STEAM



TEMP.

°C 150/160

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



50/60
min.



Ingredients

Apples
Pears

ROASTED APPLES AND PEARS

- ☛ Fill the steam tank . Preheat the oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- ☛ Wash and dry the fruit , place them on the cooking tray. You can add sugar.
- ☛ Cook for approx. 45 minutes.

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



45min.





steel 27

Ingredients

500 gr flour
200 ml water
50 gr extra virgin olive oil
50 gr warm milk
25 gr yeast
10 gr salt
10 gr sugar

OLIVE OIL BREAD ROLLS

- ✎ Mix flour, oil, yeast dissolved in warm milk, salt, sugar, adding water to the mixture. Leave the dough covered with foil until doubled.
- ✎ Make small rolls and place them on a baking tray covered with parchment paper, leaving it rise for another 20 minutes.
- ✎ Meanwhile preheat the oven to 200 °C using fast heating mode . The steam tank should contain water. Place the baking stone to position 4 (the highest) to heat it properly and prepare it for baking the bread. Once the temperature is reached, turn the knob to convection mode  and lower the grid with the baking stone to the middle position.
- ✎ Mark the rolls with small nicks on top, brush them with egg white.
- ✎ Bake for about 20-30 minutes (depending on their size).

COOKING MODE:
CONVECTION COOKING



TEMP.

°C 200

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME





20/30
min.



Ingredients for the
dough: for one
medium focaccia
32 cm diam.

320 gr "0" type flour
(or Manitoba)
200 gr warm water
20 gr extra virgin olive oil
7 gr salt
1 teaspoon sugar
20 gr yeast

FOCACCIA GENOVESE

- ☞ In the mixer or in a large container combine water, oil, salt, sugar and half dose of flour.
Add the yeast and the other half of the flour. Knead until dough is smooth and homogeneous.
Let rest for about 10-15 minutes. Take the dough, fold it over itself and let rise for about 1 hour until doubled.
- ☞ Roll out the dough by hand on oiled parchment paper or into the baking tin, sprinkle with salt, cover with another baking paper and let rise again for about 40/50 minutes.
At this point use your fingertips to practice a pressure so as to create «craters». Sprinkle with warm water and plenty of olive oil, salt and let stand again for the last rising for about 1 hour.
- ☞ Make sure the steam tank contains enough water. Preheat the oven to 200 °C using fast heating mode 
Place the baking stone to position 4 (the highest) to heat it properly.
Once the temperature is reached, turn the knob to convection mode  and lower the grid with the baking stone to the middle position.
Bake for about 15 minutes

COOKING MODE:
CONVECTION COOKING



TEMP.

°C 220

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

15min.





Ingredients

1 kg manitoba flour
600 ml water
50 gr yeast
50 gr extra virgin olive oil
20 gr salt

For the topping:
500 gr tomato sauce
500 gr Mozzarella cheese
Oregano
Extra virgin olive oil

PIZZA

- ☞ Sift flour in a large bowl. Mix in oil and warm water with yeast. Knead the ingredients until the dough is soft and smooth. Let rise in a greased container, covered, for about 1 hour until doubled.
- ☞ Preheat the oven to the highest temperature using fast heating mode . Place the baking stone to position 4 (the highest rack) to heat it properly. Once the temperature is reached, turn the knob to convection mode  and lower the grid with the baking stone to the middle position.
- ☞ Roll out the dough manually on parchment paper sprinkled with oil, spoon on the tomato sauce seasoned with oregano, salt and oil.
- ☞ Bake for about 8-10 minutes depending on the height of the pizza.
- ☞ Remove from oven and sprinkle with finely chopped mozzarella cheese, finish cooking for about 4 minutes.

Important: the dose of a kg of flour has to be divided into two parts to be cooked separately.







Ingredients

250 gr ricotta cheese
250 gr mascarpone
100 gr butter
200 gr digestive cookies
5 tablespoons sugar
1 ½ tablespoon flour
3 eggs
Vanilla flavour

For the topping (optional):
4 tablespoon berry
preserve
2 tablespoons rum
Chocolate
Fresh fruit

ITALIAN STYLE CHEESECAKE

- ✎ Chop the cookies in a food processor and add the butter at room temperature. Pour the mixture into a pie pan lined to form the base of the cake, taking care to flatten evenly. Let stand in refrigerator while proceeding with the rest of the preparation.
- ✎ Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode . Steam tank must contain water .
- ✎ Mix the egg yolks, sugar and vanilla, add ricotta, mascarpone and sifted flour. Continue to mix the ingredients until creamy smooth. Beat the egg whites until stiff and add to the mixture a little at a time, stirring from the bottom up. Pour the mixture into the tin and bake at middle position for about 40 minutes.
- ✎ Allow to cool and garnish to taste (if we use a preserve let's cook for a few minutes with two tablespoons of rum to make it creamier).

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



40min.




steel 31

Ingredients per 10 individual ramekins

500 ml milk
vanilla flavour
2,5 cl water
100 gr. sugar
3 eggs
125 gr. powder sugar

CREME CARAMEL

- 🍴 This recipe originally foresees cooking in a water bath, so we will use the function 100% steam.
Fill the steam tank with water and preheat to 140 ° -150 °C on static steam function .
- 🍴 Pour the milk into a saucepan with the vanilla flavor and slowly bring to a boil.
- 🍴 Prepare the caramel pouring water into a pan with the sugar, bring to boil on a low heat stirring constantly. When the caramel becomes light brown pour it into the molds and level.
- 🍴 In a bowl combine the eggs with the sifted powdered sugar and mix well with the use of a whip.
Add the hot milk and stir.
- 🍴 Pour into molds, place them on the baking tray and bake for about 40 minutes, until the cream solidifies.
- 🍴 Let stand in refrigerator for at least 4 hours before serving.

COOKING MODE:
STATIC STEAM



TEMP.

140/150

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

40min.





Ingredients for 12 rolls

500 gr Manitoba flour
Approx. 35 gr yeast
125 ml warm water
125 ml warm milk
70 gr sugar
80 ml lard
1 tablespoon salt
1 egg

To fill:
Butter
Ground cinnamon
Brown sugar

CINNAMON ROLLS

- ❖ Dissolve the yeast in the water, pour into the mixer or in a large container. Add milk, 250 grams of flour and all the ingredients. Knead until dough is elastic, gradually adding the remaining flour.
- ❖ Let rise in a slightly oiled bowl for about 1 hour and a half (until doubled).
- ❖ Deflate the dough and roll it with a rolling pin to obtain a rectangle about 27 cm x 37 cm. Spread the inside with melted butter, sprinkle with cinnamon and brown sugar.
- ❖ Roll the rectangle from the long side and cut slices of about 1 cm wide. Place them on the baking tray, let rise covered with a sheet of baking paper for about 60 minutes.
- ❖ Fill the steam tank. Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode . Cook at medium height for about 15 minutes.
- ❖ Serve the cinnamon rolls still warm topped with an icing obtained with powder sugar and a little cold water.

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



15min.





steel 33

Ingredients

6 eggs
190 gr powder sugar
170 gr 00 flour

SPONGE CAKE

- ☛ Fill the steam tank. Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- ☛ Using an electric whisk beat the eggs and sugar until the mixture results very smooth and fluffy. Stir in the flour folding gently. Pour the mixture into a buttered and floured tin or lined with parchment paper.
- ☛ Bake at 180 ° for about 30 minutes.
Fill the cake or top it with chocolate, cream or fresh fruit.

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



30/40
min.





Ingredients for 12 cupcakes

300 gr 00 flour
75 gr brown sugar
150 gr sour cream
3 tablespoon oil
75 ml milk
1 egg
125 gr white chocolate
125 gr dark chocolate
1 baking power
1 ½ tablespoon cocoa
powder

To decorate:
200 gr mascarpone
cheese
4 tablespoon milk
2 tablespoon brown sugar
/ cocoa

DOUBLE CHOCOLATE CUPCAKES WITH MASCARPONE CREAM

- ☞ Mix the sifted flour, baking powder, cocoa powder and sugar. Chop the two types of chocolate and add to the mixture.
In another bowl beat the egg, sour cream, milk and oil. Stir the mixture made with flour and mix until getting a thick paste.
- ☞ Fill the steam tank. Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- ☞ Pour into the cupcake tins filling them up to 3/4. Bake for about 25 minutes. Remove from oven, let stand and cool.
Prepare the filling cream by mixing the mascarpone cheese with milk and sugar.
- ☞ Cut the cupcake in half horizontally, spread the cream in the middle, decorate the top with a drop of cream and dust with cocoa powder.

COOKING MODE:
CONVECTION COOKING



TEMP.

°C 180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME

25min.



steel 35

Ingredients

For the pastry:

1 egg+ 1 yolk
300 gr 00 flour
120 gr unsalted butter
150 gr powder sugar



For the filling:

750 gr peeled and
chopped apples
50 gr sugar
Cinnamon
Lemon juice

For the crumble:

120 gr flour
80 gr unsalted butter
80 gr brown sugar
Cinnamon

APPLE PIE

- 🔪 Prepare the pastry. Mix the ingredients and work until you have a smooth dough. Wrap in plastic film and let it rest in the refrigerator for about 1 hour.
- 🔪 Cut the apples into slices or cubes, pour in the lemon juice, add sugar and ground cinnamon.
- 🔪 Fill the steam tank. Preheat oven to 180 °C setting on fast heating mode  then move the knob to convection mode .
- 🔪 Prepare the crumble: combine flour, butter at room temperature and brown sugar working quickly until the mixture is crumbly. Roll out the pastry and line a cake mold.
- 🔪 Roll out the pastry and line a cake mold. Fill with apples and top with the crumble. Bake for about 35-40 minutes.

COOKING MODE:
CONVECTION COOKING



TEMP.



180

TRAY
POSITION

2

STEAM
TANK



COOKING
TIME



35/40
min.

Ingredients

My recipe:

steel 39

COMBI STEAM

TECHNICAL INFO

SWITCHING ON THE OVEN FOR THE FIRST TIME

The first time it is used, the oven may smoke or give off an acrid smell caused by oily residue from manufacturing that may give unpleasant odours or flavours to food. Before putting food in the oven, heat to the maximum temperature for 30 minutes with the door closed.

FAST HEATING

Turn the function selector knob to position fast heating to rapidly preheat the oven; with this function the oven will rapidly reach the selected temperature. When the temperature is reached, select the required cooking function. This function must not be used for cooking.

FILLING THE STEAM GENERATOR

Pour the required quantity of water into the steam generator using the measuring jug as shown on the figure. Turn the functions knob to steam functions and set the required temperature, which must be above 100°C. Pour mineral or decalcified water only into the tank; never use substances containing alcohol or detergents.

STEAM INTO STEEL COMBI-STEAM OVEN

Combi-Steam cooking fills the inside of the oven with dry steam. The Steam is not visible from the outside but only opening the oven door. For this reason by opening the door at the end or during the cooking process we warmly recommend waiting until the steam has poured out completely in order to avoid irritating burns.

CLEANING THE COMBI-STEAM OVEN

To clean up the stainless steel surfaces, use a solution of warm water and vinegar or neutral soap. Pour the solution onto a damp cloth and wipe the steel surface, rinse thoroughly and dry with a soft cloth or chamois leather. Do not under any circumstances use metallic sponges or sharp scrapers that may damage the surfaces. Only use non-scratch and non-abrasive sponges. The steam function avoids the sticking of fat and dirty on the oven panels; therefore we suggest the maintenance and the cleaning is much easier soon after the steam cooking.

CLEANING THE WATER TANK

To clean the water tank, the cover must be removed. The steam cover has two knobs; remove the knob from Steam cover and fan cover by coin or by hand. Push the cover backwards and pull it up. No tools are required.

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